Events by time

All other venues running continuously
10:00 a.m. - 4:30 p.m.

Hedges Estates: Limited to 16 guests per tasting
Upchurch: Limited to 25 guests per tasting

	Hedges Estates	Monte Scarlatto	Upchurch	Grand Tasting
8am				
Guests check in after hike				
10				
10:30				
11				
11:30				
12				
12:30				
1				
1:30				
2				
2:30				
3				
3:30				
4				
4:30pm				

Information

Call 509.426.4495 or
Direct Message on Twitter @redmtnava
Hours 10.00 a.m. -5.00 p.m.

Food Available for purchase
- Castle at Hamilton Cellars
- Butchers Grill at Hightower Cellars
- Twigs at Terra Blanca Winery & Estate Vineyard
- Frost Me Sweet Cupcake truck at various locations

Sponsors

Rendezvous on Red Mountain simply could not happen without the generous support of our sponsors

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Red Mountain Block Party
September 27th, 2014

Please drive slowly on gravel roads.
Grapes and dust don't pair well.

Rendez-vous on Red Mountain

About Red Mountain AVA Alliance

The Red Mountain AVA Alliance was founded by vineyard owners, winemakers, wineries, residents and local industry leaders in 2008. The Alliance serves as a central contact point for public relations, marketing and regional issues. Our united intent is expressed in our Mission Statement: "for Red Mountain AVA to be recognized as one of the great red wine appellations of the world."

Unparalleled raw beauty.
Soil created from wind and water, flood and flame. Sagebrush on a shrub steppe shaped by Ice Age floods.

redmountainava.com redmountainava @redmtnava

RED MTN AVA ALLIANCE

PRESENTS

Rendez-vous on Red Mountain

Participating Wineries & Vineyards

AMBASSADOR WINES OF WASHINGTON
AUCLAIR WINERY
COL SOLARE
CORVUS CELLARS
COOPER - A RED MOUNTAIN WINERY
DeLILLE CELLARS, DOYENNE & GRAND CIEL
VINEYARD CANVASBACK BY DUCKHORN
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FORCE MAJEURE
FRICHETTE WINERY
HAMILTON CELLARS
HEDGES FAMILY ESTATE
HENRY EARL ESTATES
HIGHTOWER CELLARS
KIONA VINEYARD & WINERY
MARKET VINEYARD
MONTE SCARLATTO VINEYARD
NATIVE SUN
TAPTEIL VINEYARD WINERY
TERRA BLANCA WINERY & ESTATE VINEYARD
UPCHURCH VINEYARD

Canvasback by Duckhorn
Meet Red Mountain newest winemaker Brian Rudin and taste Red Mountain's newest Cabernet Sauvignon, Canvasback. At Col Solare.

Col Solare
Component Tasting: How is a world-famous red blend created? Guests will taste single varietals and then work to identify those flavors and aromas once blended.

Cooper King Carmenere at Cooper:
Taste a four-vintage vertical of estate Carmenere including an exclusive barrel tasting and find out why Carmenere is on the list of "must haves" at Cooper Wine Company

Corvus
Annual Red Mountain Opening: Owners Randall and Jennifer will be pouring their current releases including a port-style dessert wine at their Red Mountain vineyard tasting room, open only once a year.

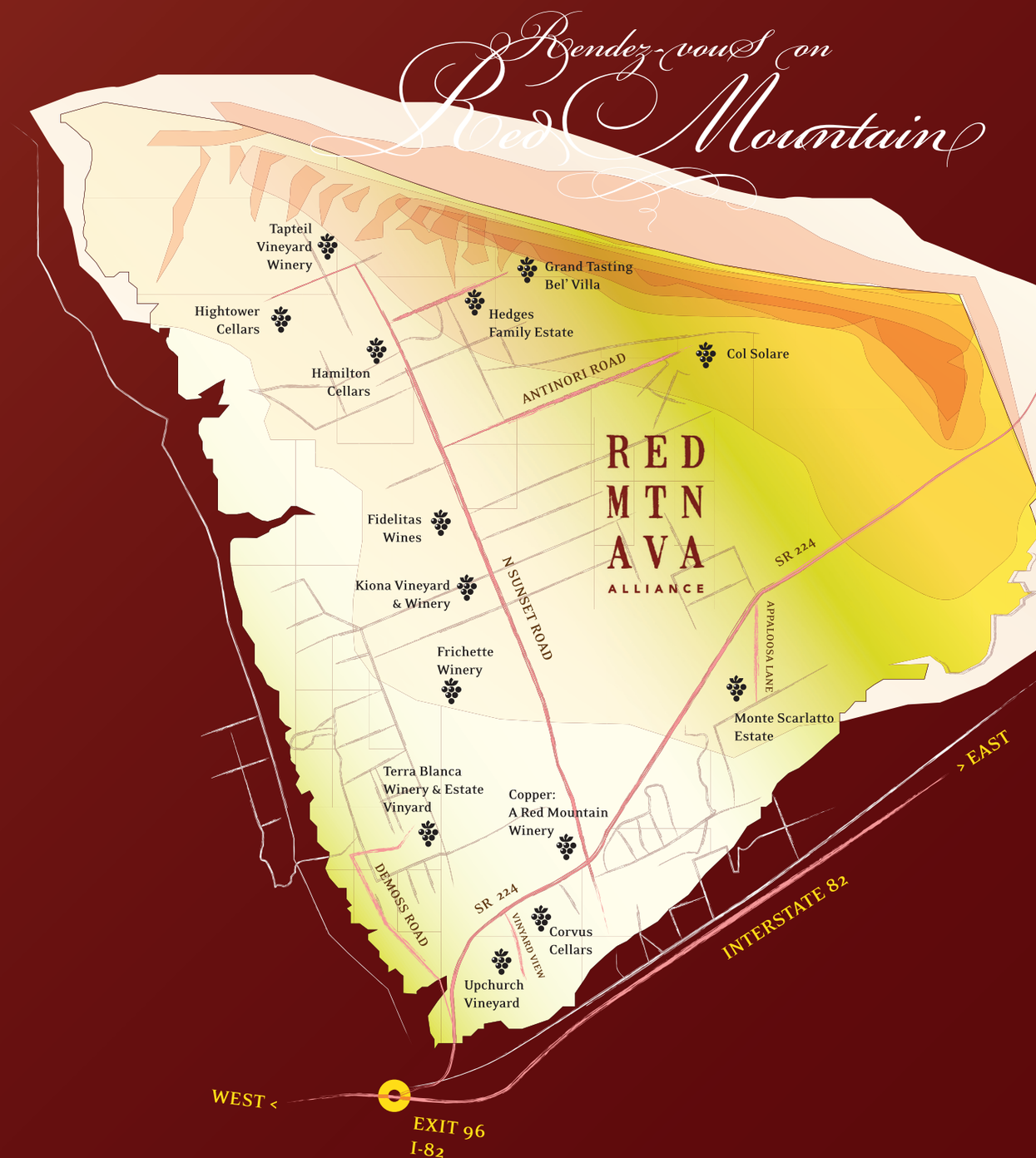
Fidelitas
Clones of Cabernet Sauvignon 101: Taste three different clones of Cabernet Sauvignon, discover what each has to offer and learn why clones are becoming so popular on Red Mountain.

Frichette
Wine and Food Speed Date: Learn the basics of matching wine with food then try your hand at predicting which foods pair best with Frichette wines.

Hamilton
Guilty Pleasure Pairings: Because you love wines you should be able to much chips with your wine. This unusual and entertaining experience pairs Hamilton Cellars wines with late night snack foods.

Hedges
Decoding the Wine Label: Become a pro at understanding wine labels & taste the first Red Mountain AVA Demeter Certified wine. Experience the premier of HFE La Haute Cuvée, an estate-made biodynamic fruit & wild fermentation wine. Guided hikes on Red Mountain by the Friends of Badger Mountain, 8a.m & 11a.m. Blues guitarist Bobcat Jack performs after noon.

Hightower
Wine Through Time: Experience a grape's transformation from a tiny sweet grape to a big, beautiful, age worthy wine, from fermentation, through barrel aging, bottle aging and long-term cellar aging. Tim and Kelly Hightower, owners and winemakers, will guide you through an exciting sensory experience of grapes, juice and wines of various ages.



Kiona
Whites on Red: Go back to Red Mountain's roots with an old-vine Chardonnay tasting from the original 1975 planting. Explore the difference in tank-fermented vs. barrel-fermented Chardonnay, and see how a little Viognier addition can make all the difference.

Monte Scarlatto
Soil Adventure: Take a vineyard tour and learn about the soil and five different types of wine grapes. And for the golf lovers, there's a "closest to the pin" contest, with a small fee to enter.

Tapteil
Southern Rhone on Red Mountain: Taste Syrah, Grenache and Mourvedre from grape grower, winemaker and owner, Larry Pearson. Enjoy Tapteil's traditional grape stomp, straight out of *I Love Lucy*, providing a great photo op with a backdrop of the Red Mountain AVA, Horse Heaven Hills and the Yakima Valley.

Terra Blanca
Past, Present and Future: Enjoy an exclusive facility tour and follow a Terra Blanca Signature Series wine through the winemaking process with Winemaker Keith Pilgrim. Experience the progression from grape to bottle, starting with freshly pressed juice of the fermentation stage. Then, head down to underground caves and taste the wine straight from the barrel as it ages in French oak. Afterwards, learn about vintage differences. The tasting of the current Terra Blanca Signature Series wines will be paired with creations by Washington State University Executive Chef Jamie Callison. Chef Jamie will also be signing copies of his newly released cookbook, "The Crimson Spoon."

Upchurch Vineyards
Masterclass--Varietals on Red Mountain: Learn from Upchurch Vineyards owner and legendary winemaker Chris Upchurch about the clones of Cabernet Sauvignon grown on Red Mountain and taste wines made from the clones. Limited to 25 people, offered at 11:00a.m. and 2:00p.m.

Grand Tasting 11:30a.m. – 4:00p.m.
Featuring winemakers who craft wine from Red Mountain fruit.

- Ambassador Wines of Washington
- Auclair: Winemaker Charlie Auclair will speak privately with guests on Wine versus Wine: Taste the difference that climate can make on wine. He'll pour a contrasting warm vintage (2009) vs. and a cool vintage (2011).
- DeLILLE CELLARS, DOYENNE & GRAND CIEL
- Force Majeure
- Native Sun
- Henry Earl
- Market Vineyards

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